



## **MOREL-PEPPER FOCCACIA**

3 c. flour                                      1/2 tsp. salt  
1 pkg. active dry yeast    1 c. warm water  
2 Tbs. sugar  
2 Tbs. olive oil plus some for topping  
1/2 tsp. each basil, oregano, garlic powder and salt  
1/2 red or green bell pepper, cut in thin strips  
1 c. diced fresh morel mushrooms (or frozen sautéed)  
1/2 c. grated Asiago or Romano cheese

**Now We're  
Cookin'!**  
with  
**Martha Daniels**

Mix 1 cup of the flour with the yeast, sugar and salt. Stir in water and oil. Add flour until thick enough to knead. Turn on a floured surface and knead lightly, working in more flour. Return to an oiled bowl, cover and let rise in a warm place for 1 hour or until doubled.

Oil a pizza pan or prepare a pizza stone with cornmeal. Roll the dough into a large circle and place on pan or stone. Brush the top with olive oil, then sprinkle on herbs and salt. Arrange peppers and morels on top.

If using a pizza stone, place in a cold oven, turn to 450 degree and bake for 15 minutes. If using a pizza pan, preheat the oven first. Sprinkle on cheese and bake another 10-15 minutes until done. Serve hot with a meal or split and use as bread for sandwiches.